

KEEROM

## I Dolci

HOMEMADE DESSERTS

Il Fondente al Cioccolato dark Italian chocolate hot fondant with a delectable liquid chocolate centre	65
I 2 Fondenti al Cioccolato a white Italian chocolate fondant topped with white rum, plus a dark Italian chocolate fondant with hot liquid chocolate centres	130
Il Tiramisù a combination of everything rich and delicious with a dash of black coffee for good measure	65
La Mousse al Cioccolato Italian chocolate mousse with a hint of brandy, served with a homemade hazelnut biscuit	65
La Meringa 95 delicate meringue chunks wrapped in luscious Marsala Zabaglione crème, served with berries	70
Babá al rum Baked Baba pastry, soaked in rum with Zabaione cream and berries	70
La Crème Brûlée the great classic - vanilla crème beneath a crackling of caramelised sugar	65
Il Semifreddo al Rum "semi-frozen" ice cream slices flavoured with rum, surrounded by a steeped coffee bean sauce	65
Il Gelato real Italian, freshly made, ice cream	65
I Sorbetti alla Frutta light and refreshing seasonal fruit sorbets	65
Il Carpaccio di Ananas guilt free, paper thin slices of fresh pineapple in a citrus infused syrup	70

## I Formaggi

our selection of the best Italian cheeses served with homemade pepper dew jam and focaccia

110

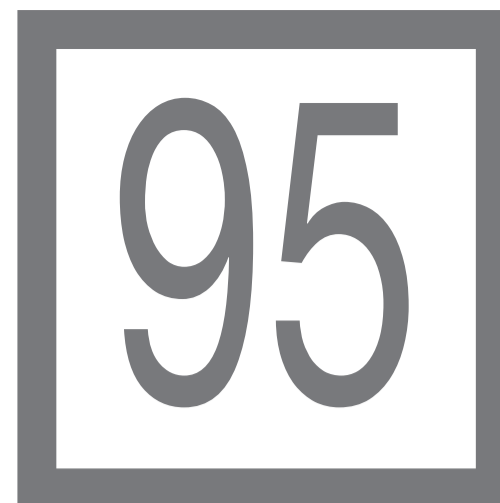


### The Italian Kitchen

There is no single Italian cuisine - every region has its own traditions and flavours - from the robust heartiness of Southern Italy, to the more refined flavours of the North. Classic Italian cooking, from whichever region, is based on these essentials: the finest, freshest ingredients, simply prepared to bring out their true flavour and natural goodness.

We follow this tradition without compromise. Fresh fish comes to us straight of the boat. Pasta is handmade, vegetables and herbs are selected and special suppliers are tapped for the most tender prime beef, scarce veal and lamb. Award winning extra virgin olive oil enhances it all.

Authentic Northern Italian cooking is justly famous for its subtle, memorable flavours, lightness and homage to the supremacy of fine ingredients. Enjoy!



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All main courses are served with a side dish of your choice

## Gli Antipasti

STARTERS

L'Insalata Caprese caprese salad: Italian tomato, fresh basil, chopped capers and creamy burrata mozzarella	100
L'Insalata Verde green salad: mixed leaves with tomato, celery, spring onions and cucumber	55
Le Verdure alla griglia grilled vegetables: a selection of grilled peppers, courgettes, aubergine and tomato dressed with a herb, garlic dressing	70
La Tartare steak tartare: hand chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley	95
L' Insalata di Avocado avocado salad: avocado, rocket, tomato, blue cheese, fresh pear, walnut, olive oil, salt and pepper	95
Gli Asparagi alla "95" steamed green asparagus with hollandaise sauce, shaved parmesan cheese and rocket	95
La Tartare di Tonno e Salmone fresh raw tuna and fresh raw salmon hand chopped with avocado, capers, tomato, onions, parsley and olive oil	100
La Lingua Scottata veal tongue with soft parmesan polenta and salsa verde	90

## I Carpacci

THINLY SLICED RAW BEEF OR FISH

Il Carpaccio "95" beef carpaccio drizzled with homemade mayonnaise sauce topped with fresh rocket and shaved parmesan	95
Il Carpaccio con pomodoro e rucola beef carpaccio with fresh tomato and rocket	90
Il Carpaccio con palmito e parmigiano beef carpaccio with palm hearts and parmesan cheese	95
Il Carpaccio di Salmone Norvegese fresh Norwegian salmon carpaccio with extra virgin olive oil and lemon dressing	110
Il Carpaccio di Pescato del giorno line fish carpaccio with extra virgin olive oil and lemon dressing	110

## I Carpacci "Scottati"

THINLY SLICED SEARED BEEF OR FISH

Il Carpaccio di Pesce scottato alla "95" line fish carpaccio quickly seared, dressed with fresh tomato and rocket	110
Il Carpaccio scottato ai 4 formaggi beef carpaccio quickly seared with 4 cheese topping	110
Il Carpaccio scottato con pomodoro e rucola beef carpaccio quickly seared, dressed with fresh tomato and rocket	100

## Le Paste

PASTA

Le Penne al Pomodoro penne with a light tomato sauce	70
Gli Spaghetti alle Cozze spaghetti with fresh mussels and tomato	120
I Cannelloni al Ragù di Carne beef-filled cannelloni with ham and cheese	105
I Ravioli butternut or spinach ravioli, with ricotta, topped with sage butter and parmesan	90
Gli Gnocchi al Gorgonzola e Noci gnocchi with gorgonzola cheese sauce and walnuts	90
Le Linguine all' Aragosta live crayfish linguine with a cherry tomato sauce	320

## I Pesci

FISH

Il Pescato del giorno alla "95" linefish of the day, our style	180
Il Tonno grigliato alla newyorkese New York-style tuna, seared rare or medium, accompanied by cherry tomatoes, capers and olives	195
La Zuppa di Cozze alla marinara steamed mussels in white wine & herbs	140
Il Salmone Norvegese alla griglia grilled Norwegian salmon	195
Le Aragoste alla griglia two crayfish grilled with olive oil and lemon	390
Piatto di Pesce alla griglia platter of grilled crayfish, line fish, tuna, Norwegian salmon and steamed Saldanha mussels	425

## Le Carni

MEAT

La Fiorentina 1.2kg sliced grilled T- bone (for 2 persons)	690
Il Filetto di Manzo alla griglia 250g grilled beef fillet	230
Il Filetto di Struzzo alla griglia grilled ostrich fillet with marsala sauce	210
La Tagliata al rosmarino 200g sliced prime beef fillet grilled with olive oil, garlic and rosemary	210
Le Scaloppine al Vino Bianco Seared rib eye scaloppine, white wine, parsley and lemon with broccoli	165
L'Ossobuco alla Milanese stewed veal shanks	185
L'Springbok alla Casseruola springbok meat slow cooked in tomato sauce, carrots, celery and onions	175
La Tartare hand-chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley	170
Il Petto di Pollo ai funghi chicken breast baked with white wine and mushrooms	140
L'Arrosto di Maiale ai funghi rolled pork filled with ricotta and spinach topped with mushroom sauce	185
Gli Scottadito di Agnello alla Piemontese 400g grilled Karoo lamb chop with olive oil and rosemary	230
La Selvaggina black wildebeest, kudu and springbok grilled rare or medium rare with olive oil and rosemary	230

## I Contorni

SIDE DISHES

Le Patate alla "95" oven-baked potato with sage, parmesan cheese and cream	35
La Pura di Patate parmesan mashed potato	35
L'Insalata di Cannellini Italian bean salad, spring onions and parsley	35
Gli Spinaci saltati stir fried spinach	38
La Nostra Focaccia home made crisp focaccia	30
La Polenta soft polenta with parmesan	33

For dinner minimum 2 courses per person  
10% Service charge will be added to tables of 6 or more